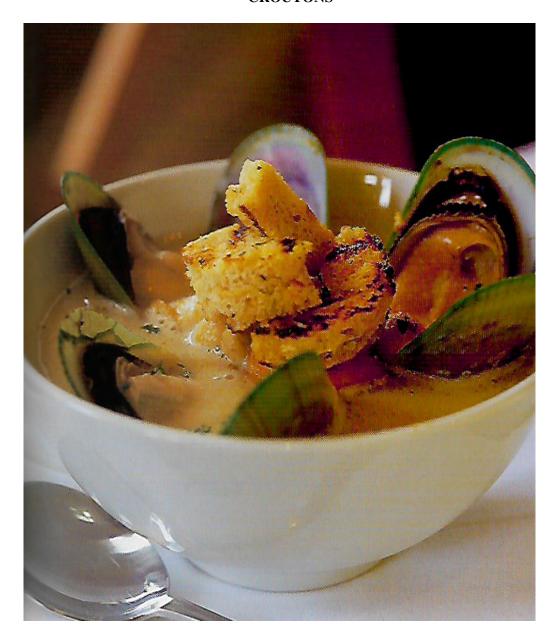
FRESH SEAFOOD CLOWDER WITH GREENSHELL MUSSELS AND FOCACCIA CROUTONS



Ingredients (serves 4 people):

- 28 fresh greenshell mussels
- 1/2 cup dry white wine
- 2 tbsp unsalted butter
- 1 medium onion, peeled and chopped
- 2 cloves garlic, peeled, crushed and chopped

1 stalk celery, peeled and chopped

1 leek, white part only cleaned thoroughly and chopped

2 cups fish stock

200 g tuatua meat, roughly chopped or clams

12 fresh cockles

1 medium potato, peeled and diced

1/4 cup cream

1/2 loaf focaccia bread

1 tbsp olive oil

1 fillet white-fleshed fish such as tarakihi, gurnard, snapper etc.

1 tbsp chopped Hat leaf parsley

Preparation:

- 1. Place the mussels in a wok or pan with the wine, cover and steam until they open.
- 2. Squeeze together to pull out the beard, then put aside.
- 3. Strain the cooking liquid and reserve.
- 4. Melt half the butter in a heavy-based saucepan and in it cook the onion, garlic, celery and leek until soft but not brown.
- 5. Add the fish stock and reserved mussel liquid, the tuatua meat and the cockles and bring to the boil.
- 6. Add the potato and cook until it breaks up and begins to thicken the soup.
- 7. Remove the cockles, they can be shelled and the meat returned if you like, but watch out for sand.
- 8. Purée the soup in a food processor or blender and strain back into the pan.
- 9. Add the cream and bring back to the boil.
- 10. Cut the focaccia into lcm cubes and fry in the olive oil until lightly browned and crisp.
- 11. Keep warm.
- 12. Cut the fish fillet into 2 cm cubes and fry in the remaining butter.
- 13. Add to the soup.
- 14. To serve ladle the soup into four well-heated bowls, garnish with the cooked mussels, focaccia croutons and chopped parsley.